



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002
<http://doh.dc.gov/service/food-safety> email: food.safety@dc.gov

Establishment Name EUREST DINING SERVICES

Address 1800 F ST NW

City/State/Zip Code Washington, DC 20009

Telephone (202) 219-1448

E-mail address vaneev.benno@compass-usa.com

Date of Inspection 01 / 25 / 2017 Time In 12 : 12 PM Time Out 12 : 45 PM

License Holder Compass Group USA Inc

License/Customer No. 09306xxxx-160000043

License Period 01 / 01 / 2016 - 12 / 31 / 2017 Type of Inspection Follow-up

Establishment Type: Restaurant Total

Risk Category 1 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM)					

CFPM #:

CFPM Expiration Date: / /

D.C. licensed trash or solid waste contractor.
Landlord - GSA

D.C. licensed sewage & liquid waste transport contractor:
N/A

D.C. licensed pesticide operator/contractor:
Landlord - GSA

D.C. licensed ventilation hood system cleaning contractor:
N/A

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

GOOD RETAIL PRACTICES

Compliance Status

Compliance Status

Compliance Status				Supervision
<u>IN</u>	OUT			1. Person in charge present, demonstrates knowledge, and performs duties
<u>IN</u>	OUT			2. Certified Food Protection Manager
<u>Employee Health</u>				
<u>IN</u>	OUT			3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting
<u>IN</u>	OUT			4. Proper use of restriction and exclusion
<u>IN</u>	OUT			5. Procedures for responding to vomiting and diarrheal events
<u>Good Hygienic Practices</u>				
<u>IN</u>	OUT	N/O		6. Proper eating, tasting, drinking, or tobacco use
<u>IN</u>	OUT	N/O		7. No discharge from eyes, nose, and mouth
<u>Control of Hands as a Vehicle of Contamination</u>				
<u>IN</u>	OUT	N/O		8. Hands clean and properly washed
<u>IN</u>	OUT	N/A	N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed
<u>IN</u>	OUT			10. Adequate handwashing sinks properly supplied and accessible
<u>Approved Source</u>				
<u>IN</u>	OUT			11. Food obtained from approved source
<u>IN</u>	OUT	N/A	N/O	12. Food received at proper temperature
<u>IN</u>	OUT			13. Food in good condition, safe, and unadulterated
<u>IN</u>	OUT	N/A	N/O	14. Required records available: shellstock tags, parasite destruction
<u>Protection from Contamination</u>				
<u>IN</u>	OUT	N/A		15. Food separated and protected
<u>IN</u>	OUT	N/A		16. Food-contact surfaces: cleaned and sanitized
<u>IN</u>	OUT			17. Proper disposition of returned, previously served, reconditioned, and unsafe food
<u>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</u>				
<u>IN</u>	OUT	N/A	N/O	18. Proper cooking time and temperatures
<u>IN</u>	OUT	N/A	N/O	19. Proper reheating procedures for hot holding
<u>IN</u>	OUT	N/A	N/O	20. Proper cooling time and temperature
<u>IN</u>	OUT	N/A	N/O	21. Proper hot holding temperatures
<u>IN</u>	OUT	N/A		22. Proper cold holding temperatures
<u>IN</u>	OUT	N/A	N/O	23. Proper date marking and disposition
<u>IN</u>	OUT	N/A	N/O	24. Time as a public health control: procedures and records
<u>Consumer Advisory</u>				
<u>IN</u>	OUT	N/A		25. Consumer advisory provided for raw or undercooked foods
<u>Highly Susceptible Populations</u>				
<u>IN</u>	OUT	N/A		26. Pasteurized foods used; prohibited foods not offered
<u>Chemical</u>				
<u>IN</u>	OUT	N/A		27. Food additives: approved and properly used
<u>IN</u>	OUT	N/A		28. Toxic substances properly identified, stored, and used
<u>Conformance with Approved Procedures</u>				
<u>IN</u>	OUT	N/A		29. Compliance with variance, specialized process, and HACCP plan

Safe Food and Water					
<u>IN</u>	<u>OUT</u>	<u>N/A</u>			30.Pasteurized eggs used where required
<u>IN</u>	<u>OUT</u>				31.Water and ice from approved source
<u>IN</u>	<u>OUT</u>	<u>N/A</u>			32.Variance obtained for specialized processing methods
Food Temperature Control					
<u>IN</u>	<u>OUT</u>				33.Proper cooling methods used; adequate equipment for temperature control
<u>IN</u>	<u>OUT</u>	<u>N/A</u>	<u>N/O</u>		34.Plant food properly cooked for hot holding
<u>IN</u>	<u>OUT</u>	<u>N/A</u>	<u>N/O</u>		35.Approved thawing methods used
<u>IN</u>	<u>OUT</u>				36.Thermometers provided and accurate
Food Identification					
<u>IN</u>	<u>OUT</u>				37.Food properly labeled; original container
Prevention of Food Contamination					
<u>IN</u>	<u>OUT</u>				38.Insects, rodents, and animals not present
<u>IN</u>	<u>OUT</u>				39.Contamination prevented during food preparation, storage, and display
<u>IN</u>	<u>OUT</u>	<u>N/A</u>			40.Personal cleanliness
<u>IN</u>	<u>OUT</u>				41 Wiping cloths: properly used and stored
<u>IN</u>	<u>OUT</u>	<u>N/A</u>	<u>N/O</u>		42.Washing fruits and vegetables
Proper Use of Utensils					
<u>IN</u>	<u>OUT</u>				43.In-use utensils: properly stored
<u>IN</u>	<u>OUT</u>				44.Utensils, equipment and linens: properly stored, dried, and handled
<u>IN</u>	<u>OUT</u>				45 Single-use/single-service articles: properly stored and used
<u>IN</u>	<u>OUT</u>	<u>N/A</u>			46.Gloves used properly
Utensils, Equipment, and Vending					
<u>IN</u>	<u>OUT</u>				47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
<u>IN</u>	<u>OUT</u>				48 Warewashing facilities: installed, maintained, and used; test strips
<u>IN</u>	<u>OUT</u>				49.Nonfood-contact surfaces clean
Physical Facilities					
<u>IN</u>	<u>OUT</u>				50.Hot and cold water available; adequate pressure
<u>IN</u>	<u>OUT</u>				51.Plumbing installed; proper backflow devices
<u>IN</u>	<u>OUT</u>				52.Sewage and waste water properly disposed
<u>IN</u>	<u>OUT</u>				53.Toilet facilities: properly constructed, supplied, and cleaned
<u>IN</u>	<u>OUT</u>				54.Garbage and refuse properly disposed; facilities maintained
<u>IN</u>	<u>OUT</u>				55.Physical facilities installed, maintained, and clean
<u>IN</u>	<u>OUT</u>				56.Adequate ventilation and lighting; designated areas used

IN = in compliance	OUT = not in compliance	N/O = not observed
N/A = not applicable	COS = corrected on-site	R = repeat violation

Establishment Name EUREST DINING SERVICES Establishment Address 1800 F ST NW

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS
Temperatures			
Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink - kitchen)	108.6F		
Inspector Comments:			
Demonstration of knowledge questions: Rachelle Thompson (ServSafe Certificate Number 1454894; Exam Date 1/3/2017)			
3 Day Notices Abated From Inspection Conducted On 1/9/2017:			
25 DCMR 504.1			
25 DCMR 2306.1			
3 Day Notices Pending From Inspection Conducted On 1/9/2017:			
25 DCMR 1600.1			
25 DCMR 2607.2			
14 Day Notices Pending From Inspection Conducted On 1/9/2017:			
25 DCMR 3004.1			
25 DCMR 1701.1			
25 DCMR 2908.1			
25 DCMR 3008.1(b)			
Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for an efficient response.			
Person-in-Charge (Signature)		Rachelle Thompson (Print)	01/25/2017 Date
Inspector (Signature)		Ivory Gene Cooper (Print)	650 Badge #
			01/25/2017 Date

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